IKEA aims to cut food waste by 50% with new Food is Precious initiative

The IKEA initiative, *Food is Precious*, aims to cut food waste in its food operations by 50% by the end of its fiscal year 2020. A smart scale solution, measuring wasted food and its sources, enables IKEA co-workers to find clever ways to prevent food waste. So far over 20% of the IKEA stores have implemented the solution which translates into 176,000 saved meals. Annually, 650 million guests enjoy IKEA food in almost 400 stores in 48 markets. IKEA is also announced as new member of Champions 12.3, the global coalition for food waste hosted by the World Resource Institute.

Every day, about one third of all the food harvested or produced around the world is lost or thrown away. That equals about 1.3 billion tonnes of food wasted per year, at the same time one person out of nine of the world’s population go hungry. One-fourth of the food currently lost or wasted globally could feed 870 million hungry people in the world.

Being careful with resources is a core value for IKEA and food is considered too precious to be wasted. Through a smart scale solution, food waste is measured and reported in the IKEA restaurants, bistros and Swedish Food Markets. The smart scale solution is built of a touch screen connected to a floor scale that carries a waste bin to measure food waste. The data collected helps identify ways to prevent food being thrown away.

The overall goal is to cut food waste in the IKEA food operations by 50% by end of August 2020. By May 2017, 84 stores, over 20% of all IKEA stores, have implemented the food waste system, so far resulting in a reduction of 79,200 kg food waste, equal to 341,000 kg CO² saved, which corresponds to 473 flights between Stockholm and London. The solution is being rolled out in the IKEA markets step by step, with start in December 2016. A co-worker survey performed at stores by roll out, shows that over 70% of the food co-workers are proud of the initiative and 50% are taking measures also at home to decrease food waste.

"It is very encouraging to see the initial results of the *Food is Precious* initiative! Thanks to engaged co-workers and the measuring solution, we see up to 30% food waste reduction already after a few months. I am following the development closely and hope it can encourage others to start thinking about food as a precious resource", says Michael La Cour Managing Director, IKEA Food Services AB.

Michael La Cour is today appointed member of the Champions 12.3 coalition – a partnership of leaders from governments, businesses, international organizations, research institutions, and civil society dedicated to accelerating progress toward achieving Sustainable Development Goals (SDG) Target 12.3 for food waste.

"Members of Champions 12.3 are leading the world in addressing food loss and waste. The power of this unique coalition is that it brings together high-profile leaders from a range of sectors

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1 Waste weight translated into number of 450 g dishes
impacting the global food supply to motivate and demonstrate that reducing food loss and waste is possible and necessary”, said Liz Goodwin, Senior Fellow and Director of Food Loss and Waste at World Resources Institute, the co-secretariat of Champions 12.3. “As a Champion myself, I’m thrilled to have Michael and IKEA join our ranks”.

“We all need to unite in the food waste fight. I am delighted that Michael La Cour is joining the Champions 12.3 coalition and look forward to working with IKEA on reducing food waste. Only by businesses, governments and citizens coming together and taking action can we tackle what is a key issue of our generation”, says Marcus Gover, chief executive, WRAP.

Almost one billion people visit the IKEA stores worldwide every year. With the global reach of IKEA, we have a great opportunity to inspire people to think differently about food waste and incorporate sustainability into their everyday live – true to the IKEA vision of creating a better everyday life for the many people. Through the IKEA home furnishing range customers can find solutions to sort waste more easily and keep leftovers fresh longer in aroma-tight food containers.

**Note to editors**

IKEA Food Services AB offers a taste of Sweden to 650 million food visitors annually, in close to 400 IKEA stores in 48 markets worldwide through our range developed for the IKEA Restaurants, bistros and Swedish Food Markets. In FY16 the total turnover for IKEA Food grew for all markets by 7.7% compared to last year to a total turnover of €2 billion.

**IKEA fiscal year** The IKEA fiscal year start on September 1 and runs until August 31.

**Champions 12.3** is a coalition of nearly 40 leaders across government, business and civil society dedicated to inspiring ambition, mobilizing action, and accelerating progress toward achieving Target 12.3 of the United Nations’ Sustainable Development Goals. Target 12.3 calls on the world to "halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses" by 2030. The Government of the Kingdom of the Netherlands and the World Resources Institute serve as co-secretariats of Champions 12.3. More information under [www.champions123.org](http://www.champions123.org)

LeanPath and Winnow are the two partners that supply the smart food waste solution to the IKEA stores.


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1 Waste weight translated into number of 450 g dishes

IKEA is one brand and many companies. Around the globe, a large number of companies operate under the IKEA trademarks.

IKEA Range & Supply, consisting of IKEA of Sweden in Älmhult and IKEA Supply, have the responsibility to develop, design, produce and supply IKEA stores around the world with home furnishing solutions available to the many people. Each year IKEA Range & Supply introduces 2,000 new products in the IKEA stores. The total range is almost 10,000 products.